

Catering Menu

Let Pogue Mahone cater your next business or casual meeting. We proudly feature Schneider's® and MainStreet Deli® favourites for groups of 10 to 200.

SANDWICHES & WRAPS

Mahone's Specialty Sandwiches

\$5.99 per person

Roasted Chicken Salad and Brie

Roasted chicken, sun dried tomatoes and red peppers topped with brie cheese

Dublin Club

Roast beef, turkey, ham and bacon

Sicilian

Cappicola, mortadella, salami and provolone cheese

California Vegetable

Marinated grilled vegetables with provolone cheese and pesto mayo

Mahone's Specialty Wraps

\$5.99 per person

Santé Fe

Marinated turkey tenderloin, ranch and chipotle mayo, crisp salad greens, diced tomatoes and ripe avocado

Teriyaki Chicken

Teriyaki marinated chicken with Asian vegetables

Deluxe Sandwiches

\$4.99 per person

Roast Beef

Egg Salad

Curried Egg salad

Smoked Salmon & Cream Cheese

Black Forest Ham

Smoked Turkey

Tuna Salad

Salami

Breads- White, Whole Wheat, Multi-grain, Marble Rye, Herb Focaccia

SALADS

Deluxe Salads

\$3.99 per person

House Green Salad

Mixed greens with fresh tomatoes, cucumber, Julienne carrots and purple onion, drizzled with balsamic dressing

Classic Caesar Salad

Romaine lettuce, Parmesan cheese, crisp bacon bits and herb croutons tossed with Creamy Caesar dressing

Creole Potato Salad

Boiled red potatoes, celery, bell peppers and smoked bacon with Creole spices

Mahone's Specialty Salads

\$4.99 per person

Spinach Salad

Baby spinach, purple onion, fresh strawberries and mango topped with sugar coated almonds, goat cheese and raspberry dressing

Greek Salad

Romaine lettuce, cucumbers, tomatoes, sweet peppers, red onion and Kalamata olives tossed with feta cheese and Greek vinaigrette

Jerk Chicken Salad

Bell peppers, onions, corn, celery and Napa cabbage tossed with jerk chicken breast, BBQ sauce and mayonnaise

HOT FEATURES

SERVES 8- 10 PEOPLE \$45.00

Irish Stew

Guinness braised spring lamb, and Alberta beef with Yukon Gold potatoes and root vegetables

Pogue's Penne

Penne pasta with sautéed chicken, sundried tomatoes, broccoli flowerets and button mushrooms tossed in a tomato basil sauce

Bombay Chicken Curry

Sautéed chicken, vegetables and potatoes; served with curry spiced basmati rice and mango chutney

SERVES 8- 10 PEOPLE \$40.00

Shepherd's Pie

Slow cooked, lean ground chuck with sweet peas, corn and carrots in a rich Guinness and fresh herb gravy, topped with Yukon Gold mashed potatoes

Meat Lasagne

Traditional homemade lasagne layered with tomato meat sauce and oozing cheese

Grilled Atlantic Salmon Platter

Your choice of Dijon or Teriyaki salmon. Served with fresh baked bread, choice of two salads and sliced fruit platter
\$20.99 per person (minimum 10)

Grilled Beef Tenderloin Platter

Served with horseradish mayo, freshly baked bread, your choice of two salads and sliced fruit platter
\$17.99 per person (minimum 10)

Add any Deluxe Salad for only \$1.99 per person

Add any side for only \$1.50 per person

Garlic Bread

Baby Carrots and Peas

Stir Fried Asian Vegetables

Yukon Gold Mashed Potatoes

Hot and Cold Hors D'oeuvres

\$19.99 per person

Curried Meat Balls

Curried Devilled Eggs

Cranberry Brie Bites

Asian Pot Stickers

Bombay Vegetable Samosas

Banger Sausage in Puff Pastry

Asian Tempura Halibut

Thai Chicken Balls

Crispy Potato Skins

PLATTERS

Serves 8-10 people \$39.99

Fresh Garden Crudités with Blue Cheese Dip

Chicken Wing Platter

5lbs. of wings served mild, medium or hot with celery and carrot sticks and blue cheese dip

Smoked Salmon

Rolled in a soft tortilla with lemon herb cream cheese and scallions

Authentic Mini Halibut Fish & Chips

Served with tartar sauce

Fresh Fruit and Cheese Tray

A beautiful arrangement of seasonal fruit, a selection of ripened cheeses and assorted crisp crackers

Coconut Beer Shrimp

Tiger shrimp battered with Alexander Keith's India Pale Ale and coconut, served with Dijon marmalade sauce for dipping

Dessert Platter

An assortment of freshly baked cookies, fruit base squares, Nanaimo bars and tarts

Trio of Mediterranean Dips

Homemade roasted red pepper hummus, fresh bruschetta and tzatziki with Kalamata olives, grilled flat bread and cucumber sticks

Spicy Black Bean Dip

Layered dip, with guacamole, cheese, sour cream, salsa, olives, tomatoes and onion; served with crisp nacho chips

Beverages

Coffee Urn \$12.00

Tea \$1.59

Canned Soft Drinks \$1.59

Bottled Water \$1.99

Bottled Soft Drinks \$1.79

Sparkling Water \$2.00

Bottled Juices \$2.25